

searsucker

Happy New Year

FIRST CHOICE OF:

grains & greens farro, cucumber, tomato, smoked almonds,
ricotta salata, lemon vin
curried squash soup butternut squash, sour cherry gremolata, pepitas
spanish chorizo croquettes harissa aioli, manchego

SECOND CHOICE OF:

snapper crudo pear aguachile, puffed rice, breakfast radish
beet terrine whipped local goat cheese, burnt orange vinaigrette,
tarragon goddess
beef cheek cassoulet shelling beans, pecorino, rosemary breadcrumbs
chicken liver mousse seasonal citrus, balsamic reduction,
charred sourdough

MAIN CHOICE OF:

rack of lamb herb crust, salt roasted marble potatoes, mint yogurt
branzino a la plancha romesco, castlevetrano olives, picked herbs,
smoked almonds
funghi pappardelle meyer lemon emulsion, pecorino, peppered walnuts,
poached farm egg
dry aged ribeye charred scallion butter, potatoes au gratin, demi

& SOMETHING' SWEET CHOICE OF:

peanut butter cheesecake spiced caramel corn,
peanut butter caramel, sea salt
banana pudding vanilla wafers, bruleed marshmallow, toasted almonds
texas cheese caldera espana, honeycomb, seasonal fruit, smoked almonds

\$75/person
with hosted celebratory champagne toast